



THE CHEMIST



CORBY'S MODERN BAKERY.



THE FLOUR  
Used in Making  
CORBY'S MOTHER'S BREAD  
is milled to our Special Order at  
an advanced price.

CORBY'S BAKERY  
Is the only known Bakery to employ the  
exclusive services of an Expert Chemist in their  
own perfectly equipped laboratory, where all  
ingredients are thoroughly tested.

The Bakery in which CORBY'S MOTHER'S  
BREAD is made is the most San-  
itary and Scientifically Equipped  
in the United States. Its Mod-  
ern Improvements for Better Bread  
Baking are copied the world over.

# CORBY'S MOTHER'S BREAD

100% PURE

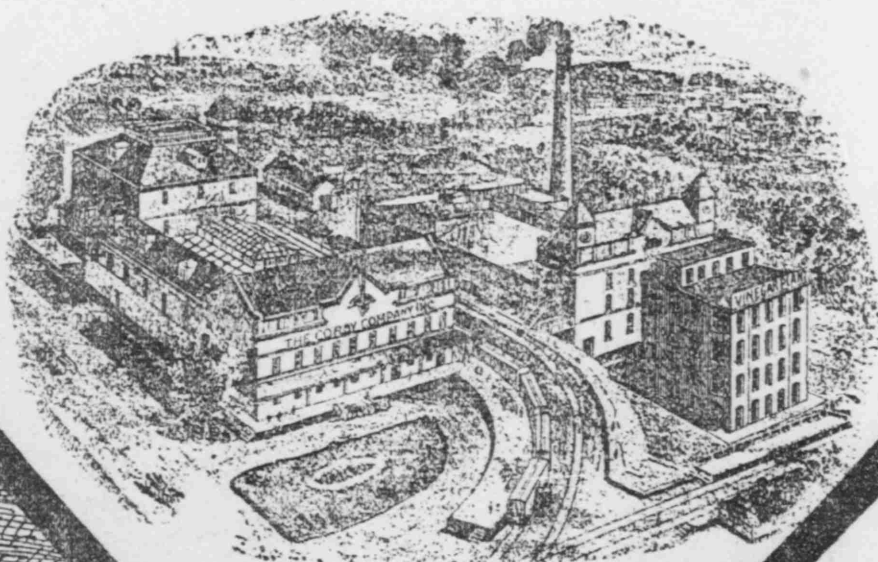
CORBY'S MOTHER'S  
BREAD is the Best Loaf that  
Expert Bakers, Modern Facilities  
and the Finest Obtainable In-  
gredients Can Pro-  
duce.



All the Yeast used in  
CORBY'S  
MOTHER'S  
BREAD

is prepared by the CORBY Process  
in Our Own Yeast-Making Plant,  
which also supplies many of the Larg-  
est Bakeries throughout the United  
States with Yeast, including those in Phila-  
delphia, Pittsburg, Chicago, Boston, Providence,  
Kansas City, Newark, Baltimore, New York,  
St. Louis, Cleveland and many others.

CORBY'S YEAST-MAKING PLANT.



1,848 Quarts of Personally  
Inspected Milk are used Daily  
in making CORBY'S  
MOTHER'S BREAD

